

# **The Overview of Liquid Chromatography-Mass Spectrometry in Food Analysis**

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## **Summary**

Various chromatographic techniques have been developed for the assay of residual chemicals in foods. When the peak of a target substance appears on the chromatogram of a conventional GC or HPLC, it is necessary to make an accurate identification of the compound. For this purpose, liquid chromatography-mass spectrometry is a powerful way to identify the compounds by comparison with known compounds.

This paper deals with the general aspects of coupling high performance liquid chromatography and mass spectrometry (LC/MS) and the applications of this technique for analysis of trace residual chemicals including pesticides and veterinary drugs in various foods.